

Main Dish

Dutch Oven Chicken Pot Pie

Makes ___ servings

Prep time: None

Allergy Alert: Gluten. Check Crescent rolls for egg and/or dairy.

Ingredients

3 large cans of chicken meat

3 Chicken bouillon cubes

Tube of refrigerator crescent rolls or biscuits

16 oz. bag of frozen vegetables

Salt and pepper

2-3 medium potatoes, chop into small cubes

Olive oil

1/4 cup of flour (approx.)

If desired: Chopped mushrooms, onions, other veggies

Slow Cooker Instructions

Ready for testing and writing

Dutch Oven Instructions

Cooking time: 45 minutes

Ideal Dutch Oven size: 12"

Coals: 10 Bottom 15 Top (~350 degrees)

1. Warm Dutch oven while doing prep.
2. Add chicken with juice to oven with a tablespoon of oil and several cups of water to cover.
3. Add about 1 tablespoon of bouillon and bring to boil.
4. With whisk or fork, whip a couple tablespoons of flour into a cup of water to make a smooth thick mixture (this is called a roux (pronounced roo))
5. Briskly stir flour mixture into chicken broth to create a gravy, taking care not to break up chicken pieces.
6. Bring back to boil, stirring gently until gravy starts to thicken slightly.
7. Stir in frozen vegetables, potato cubes, other veggies and enough water that when mixed, gravy just touches top of ingredients.
8. Sprinkle salt, pepper.
9. Create a top crust with crescent roll dough (flat not rolled) or biscuit halves layered on top of ingredients.
10. Put lid on Dutch oven, place oven on bed of 8-10 charcoals and put 12-15 more coals on lid.
11. Bake about 20 minutes, then check crust.
12. When crust is brown and flaky on top, lower top heat by removing most coals.
13. Maintain bottom heat to keep pie bubbling, about 45 minutes total baking time until potatoes are tender.